

Milk Vitality Warmers





COCOA-MOCHA

Yield: approx. 4 cups

$\frac{1}{3}$ cup sugar

$\frac{1}{3}$ cup cocoa

2 tablespoons instant coffee powder

$\frac{1}{2}$ teaspoon cinnamon

4 cups milk

Whipped cream

In saucepan combine sugar, cocoa, coffee powder and cinnamon; gradually stir in 1 cup milk. Bring mixture to boiling point while stirring constantly. Reduce heat, blend in remaining milk. Heat to serving temperature. Top each serving with whipped cream.



KILTIE DILTIE

Yield: 4¼ cups

- ⅓ cup brown sugar**
- ¼ cup (½ stick) butter**
- 1 teaspoon grated lemon rind**
- 3½ cups milk**
- ¾ teaspoon rum flavoring**
- Dairy sour cream**
- Cinnamon**

In a saucepan bring brown sugar, butter and lemon rind to a boil and allow to boil 1 minute, stirring constantly. Reduce heat; gradually add milk blending thoroughly. Heat to serving temperature. Remove from heat. Stir in rum flavoring. Strain out lemon rind. Top each serving with sour cream; dust with cinnamon.



BREAKFAST COMBO

Yield: approx. 4 cups

- $\frac{1}{3}$ cup cocoa
- $\frac{1}{3}$ cup sugar
- $\frac{1}{8}$ teaspoon salt
- $\frac{1}{2}$ cup orange juice
- 2 tablespoons grated orange rind
- $3\frac{1}{2}$ cups milk
- Whipped cream

In a saucepan combine cocoa, sugar, salt, orange juice and rind; bring to boil and allow to boil for 1 minute, stirring constantly. Reduce heat, add milk. Heat to serving temperature. Remove from heat; strain out orange rind. Top each serving with whipped cream.



SPICY CAFE AU LAIT

Yield: 4 cups

2 cups hot double-strength coffee

$\frac{1}{16}$ teaspoon ground cloves

$\frac{1}{16}$ teaspoon allspice

$\frac{1}{8}$ teaspoon cinnamon

2 cups hot milk

Whipped cream

Cinnamon sticks

Stir spices into coffee; keep at serving temperature. Meanwhile, in a heavy saucepan over low heat, heat milk, beating constantly until hot and foamy. To serve: Pour milk and coffee simultaneously into cup so they blend as they are poured. Top each serving with whipped cream and add a cinnamon stick stirrer.